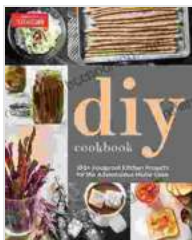


Can It, Cure It, Churn It, and Brew It: A Comprehensive Guide to Home Preservation

If you're looking to preserve your food and save money, then Can It, Cure It, Churn It, and Brew It is the book for you. This comprehensive guide covers everything you need to know about home preservation, from canning and freezing to curing meats and brewing beer.

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★★★★☆ 4.7 out of 5

Language : English

File size : 141191 KB

Text-to-Speech : Enabled

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Print length : 1080 pages



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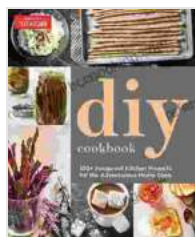
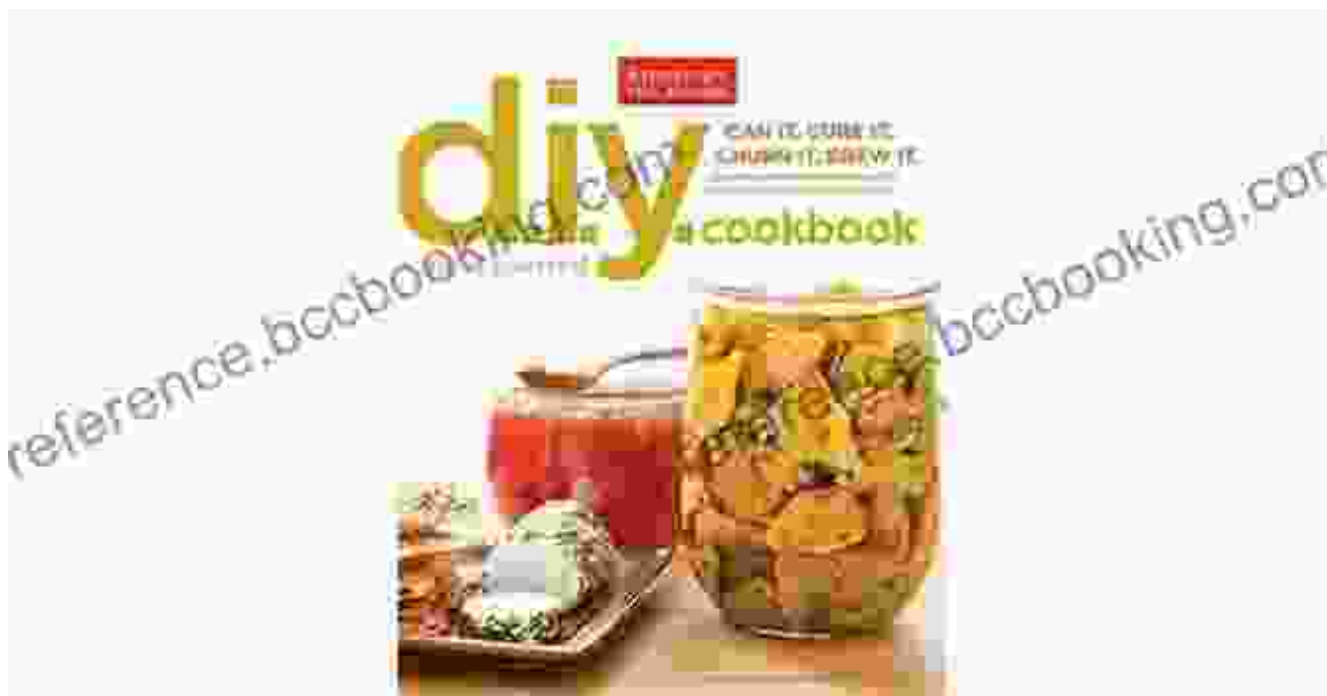
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